



## TRUFFLE WITH STRAWBERRY FLAVOUR

### OVERVIEW

Are you looking to add a touch of indulgence, creativity, and colour to your offer? Look no further! Let us introduce our newest addition to our range of exquisite Truffles – Truffle with Strawberry Flavour.

The Truffle is ready to be used as a filling and decoration in different types of applications and also for making filled chocolate. Our Truffles can be used in a variety of ways, giving you endless possibilities limited only by your imagination. The Truffles can be whipped, melted, piped, dipped and mixed with other ingredients, making them multifaceted and flexible products.

[Read more and see our range of truffles here.](#)

Certified segregated palm oil by RSPO. CU-RSPO SCC-827455.

### USAGE

For piping or spreading: Optimal temperature +20 to +25°C.

For coating: Optimal temperature +30 to +35°C.

The temperature should not exceed +40°C.

## INGREDIENTS

sugar, vegetable fat (palm, shea), SKIMMED MILK powder, CREAM powder (MILK), emulsifier sunflower lecithin, color E162, flavour, vanillin

## PACKAGING

Code	Size	Type	Palletisation
538715	12 kg	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,576.00
Energy (kcal)	619.00
Fat (g)	45.00
of which saturated (g)	22.00
Carbohydrate (g)	49.00
of which sugars	47.00
Fibre (g)	<0,5
Protein (g)	4.60
Salt (g)	0.13
Sodium (g)	0.05



### STORAGE

Dry and not above 15°C (max  
65% relative humidity)



### SHELF LIFE

365 days



### TYPE

Cream



### ALLERGENS

Milk



### CATEGORY

Truffles



### INGREDIENT FEATURES

Halal, Kosher, RSPO



### FINISHED PRODUCT

Cake, Cheesecake,  
Confectionery, Cupcake,  
Dessert, Doughnut, Layer  
cake, Muffin, No bake, Pastry,  
Petit Choux, Pound cake,  
Profiteroles, Snack cakes,  
Sweet goods



### BRANDS

Bakels



### FUNCTION

Decoration, Flavouring